

dinner - tasting menu

tasting menu

raw tuna, hispi cabbage, yoghurt, wasabi, buckwheat, smoked tuna jelly, shiso

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white asparagus, iberico jamon, comte, cara cara orange, hazelnut, mustard

or

butter poached squid, spring peas, sea urchin, sterling caviar (supplement 30)

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murray cod fillet, shaved abalone, snow peas, black fungi, ginger - green shallot vinaigrette

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blackmore wagyu rump cap, charred eggplant, koji, black grapes, radicchio, beach banana

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selection of artisan cheese, quince paste, fruit bread (supplement 20 per person)

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buttermilk sorbet, raspberry, omija, olive oil

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pistachio cake, ricotta cream, strawberry sorbet, balsamic

or

hazelnut chocolate parfait, sesame, chocolate sorbet, prune-tamarind jam

195 per person

additional beverage matchings

+ 75 per person, non-alcoholic beverage

+130 per person, with selected wines (100mls for white and red wines)

+195 per person, with premium wines (100mls for white and red wines)

the whole table (maximum 8 people)

available 6pm-9.30pm

our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

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